

# TENUTA MAZZOLINO



## Camarà

### Provincia di Pavia IGT Chardonnay

**Vineyard name:** Camarà, Villa Maria

**Appellation:** Provincia di Pavia IGT Chardonnay

**Grape variety:** 100% Chardonnay

**First vintage:** 1984

**Vineyard:** 4 Ha

**Exposure:** East

**Elevation:** 180-220 above s.l.

**Gradient:** 15% to 40%

**Year of planting:** 1999

**Vine density:** 5.500

**Grape yield:** 7500 Kg/ha

**Soil composition:** Limestone marl and chalky substrate

**Pruning system:** Guyot

**Harvest:** Manual harvest in small crates

**Winemaking:** Classic with a part of skin maceration in order to extract the aromatic precursors from the skins

**Eleveage:** 5 months in stainless steel vats

**Alcohol:** 12,5% vol

**Total acidity:** 6,30 g/l

**Volatile acidity:** 0,40 g/l

**Ph:** 3,43

**Service temperature:** 8°-10°

**Colour:** Light straw yellow

**Aromas:** Classic Chardonnay secondary aromas of acacia flowers, ripe white citrus and peach with a grassy undertone

**Taste:** The palate unfurls with canary melon and white peach, evolving into lemongrass and green almonds. A pure Chardonnay with lovely length and a crisp clean finish

**Food pairing:** Light, vegetable-based canapés, delicate freshwater fishes like trout or pike, vegetarian risotto or omelette, fresh goat cheese and mild semi-hard cheese



**Società Agricola Mazzolino srl**

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